DESSERTS
MAGAZINE

Issue #1

...for people who eat dessert first.

HEART OF DARKNESS Cheesecake

Culinate Death by Chocolate Contest

Chocolate Vietnamese
Coffee Tart

Creme Au Nutella and Macarons

Dark Chocolate Raspberry Cake

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PO Box 9
Boynton Beach, FL 33435
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SENIOR EDITOR
George Shepherd

EDITOR
Vera Shepherd

ASSISTANT EDITOR
Jill Adams

CONTRIBUTING WRITERS
Anita Chu
Helen Dujardin
Cathy Erway
Susan Filson
Jamie Lee
Beatrice Peltre
Rachel Rappaport
Beatrice Simmons
Paola Westbeek

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chef@dessertsmag.com

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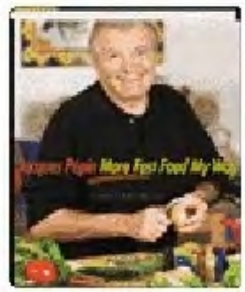

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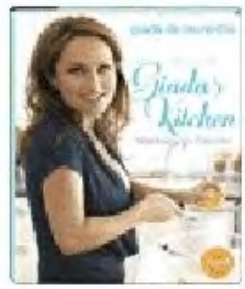

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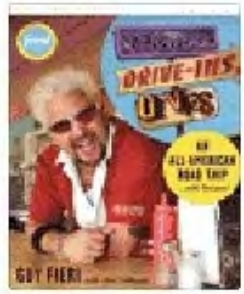

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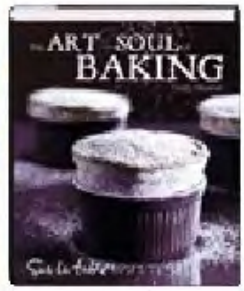

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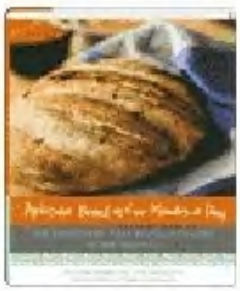

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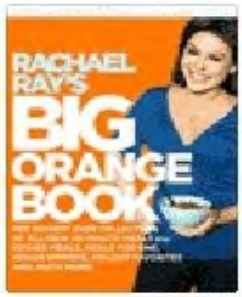

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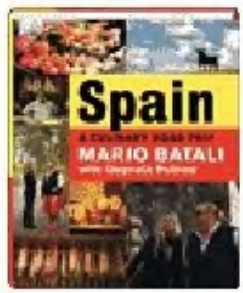

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Latest Scoop...

La Guinette by Mademoiselle de Margaux are a revelation. This Morello Cherry dipped in Armagnac and coated in dark chocolate is made at Margaux, in the Medoc, France. The delicate blend of three flavours (Cherry-Armagnac-Chocolate) The fruitness of the cherry, the warmth of the Armagnac and the intensity of the chocolate burst on the palate to offer a moment of exquisity pleasure. These chocolate covered cherries will delight the gourmant in search of refined pleasure. Each powder blue gift box contains 16 hand-dipped cherries. This is what chocolate-covered cherries are meant to be. Sold at fine retailers and chefshop.com

¡Hola Fruta!® Sherbet

Pierre's Ice Cream Company introduced a new super premium, all natural, pure fruit sherbet with unique flavors: Margarita, Pina Colada, Pomegranate-Blueberry, Peach, Pomegranate, Raspberry, and Strawberry.

Pina Colada
6 oz light rum
3 generous scoops of Pina Colada ¡Hola Fruta!® Sherbet
1 cup crushed ice

In an electric blender, blend crushed ice, rum and ¡Hola Fruta!® Sherbet. Blend at high speed for a short length of time until smooth. Pour into glass and serve. Makes 2 servings.
Recipe by ¡Hola Fruta!®; holafruta.com

If you thought you couldn't enjoy a delicious soufflé in minutes. Think again... Thanks to the invention of two moms, **Heavenly Soufflés**, you can! The soufflés come frozen in individual ceramic ramekins. There is no need to defrost. Just pop in the oven and voilà! You have the perfect soufflé. Also available in raspberry, pumpkin and chocolate mint, two frozen soufflés come in each $9 package at heavenlysouffle.com

Crave this!

Mashti Malone's Ice Cream is an Iranian ice cream parlor. Mashti and Mehdi Shirvani grew up in a small town in northern Iran, and after immigrating to Los Angeles, took over Mugsy Malone's Ice Cream Parlor, but didn't have enough money to change the sign completely. They could only change the first half, and thus Mugsy Malone's became Mashti Malone's.

Mashti Shirvani has been creating ice cream with exotic flavors such Rosewater Saffron with Pistachios, Orange Blossom with Pistachios, Lavender, and their newest flavor, Herbal Snow. Don't fret, if you're not a big experimenter, flavors such as pomegranate, Turkish coffee and mango are available, as well as the Mashti, an ice cream sandwich made of paper-thin wafers. They use no preservatives, eggs, refined sugar or artificial colors and flavors in their ice cream.

If you like to make your own ice cream, you can try our recipe, almost the same as Mashti's Rosewater, Saffron, and Pistachio. If not, you can get their ice cream online at www.mashtimalones.com or at their stores at 1525 N. La Brea Ave., in Los Angeles, CA; and, and at 143 N Maryland Ave, Glendale, CA.

RosewaterSaffron with Pistachios Ice Cream

1 1/2 cups half-and-half
1/2 of a vanilla bean
6 egg yolks
1 cup sugar
1/2 teaspoon saffron
1/3 cup rosewater or SENCE™ Silver Rose Nectar
1 cup finely chopped pistachios

Bring half-and-half to a boil, add vanilla bean and saffron. Beat egg yolks and sugar together.
Add half-and-half mixture slowly to yolks, then cook over simmering water until thickened. Remove, cool in an ice bath, add rosewater. Refrigerate overnight. Strain through a fine strainer, add pistachios, and freeze in the ice cream maker following the manufacturer's instructions. Serves 4 to 6.

— Jamie Lee

"Taste the Bouquet..."

Leonardo Da Vinci drank tea made from rose nectar regularly. So can you... **SENCE™** Rare European Rose Nectar is a unique, sophisticated organic beverage made from Kazanlak rose petals, with a soft pink hue and a remarkable aroma. Even the bottle is like the product, with its distinctive shape and pattern. It is a favorite drink at health spas and treatment facilities throughout the Middle East and Southeastern Europe for its antioxidant properties. In Japan and Korea it is considered an elixir. It great served by itself or mixed with juice, tea, clear carbonated beverages or a variety of spirits. Experience the essence of **SENCE™** today. For more recipes and information go to www.sencenectar.com

Lemonence
2 oz SENCE™ Rose Nectar
6 oz Lemonade
Squeeze of fresh lemon

Sparkling Rose™
3 oz SENCE™ Rose Nectar
3 oz Champagne
Twist of fresh lemon

SENCE™ Rose Madeleines, miniature French sponge cakes, are made in special shell-shaped pans. These are enhanced with SENCE™ Rose Nectar.
3/4 cup plus1 tablespoon all-purpose flour
1 teaspoon baking powder
1/8 teaspoon salt
3 large eggs
1 cup granulated sugar
1/2 teaspoon pure vanilla extract
8 tablespoons (1 stick) unsalted butter, melted and room temperature
2 tablespoons SENCE™ Silver Rose Nectar
Butter-flavored cooking spray

1. In a small saucepan over low heat, melt the butter, being sure to not let the butter brown. Let stand until room temperature. In a small bowl, whisk together, flour, baking powder, and salt; set aside.
2. In a medium bowl, using a whisk, mix the eggs 1/2 cup sugar, and vanilla until combined. Fold in flour mixture, until just combined. Add the cooled butter mixture, and continue to fold until combined. Cover the bowl, and refrigerate until chilled for 30 minutes, or overnight.
3. Make rose-water syrup by combining remaining 1/2 cup granulated sugar with 1/2 cup water in a small saucepan. Bring to a boil, stirring to dissolve sugar; reduce to a simmer, and cook over low heat 2 to 3 minutes to combine. Set aside to cool. When cool, stir in SENCE™ Silver Rose Nectar. Preheat oven to 425 degrees F, with rack in center. Spray madeleine molds with cooking spray; set aside.
4. Fill each mold three-quarters full, using a spoon or a pastry bag. Do not overfill the molds. Bake until puffed, and the edges are golden brown, 8 to 10 minutes.
5. Remove from oven and let cool on a wire rack until pan is just cool enough to handle. Invert onto wire rack.
6. Lightly brush the madeleines,under the seashell side, one at a time with the rose syrup. Madeleines are best served within 1 to 2 days of baking. Store in airtight container at room temperature.

Hmmm...Fresh, flaky, warm croissant right from your oven!

Pastry chef Jean-Yves Charon makes these croissants, the way it is supposed to be made, in the traditional French style, using pure butter and ultrathin layers of yeast dough. Serve them warm from your oven, and enjoy their flaky texture, buttery flavor and irresistible aroma. Preparation is simple: After the frozen croissants thaw, let them rise for eight hours or overnight before baking to warm, flaky perfection. Set of 15. A Williams-Sonoma exclusive. (800-541-2233; www.williams-sonoma.com)

Try this simple sandwich is inspired by pain au chocolat, a much-loved after-school snack in France.

2 day-old croissants, cut in half horizontally
2 oz. bittersweet chocolate shavings
2 oz. raspberries jam

1. Preheat an electric panini maker to medium according to the manufacturer's instructions.

2. Lay the bottom half of each croissant, cut side up, on a clean work surface. Spread each croissant with raspberries jam. Sprinkle with the chocolate, dividing equally. Place the top half of each croissant, cut side down, on top.

3. Place the sandwiches on the preheated panini maker and close the lid. Cook according to the manufacturer's instructions until the chocolate is melted and the tops are golden, 5 to 7 minutes.

4. Transfer the sandwiches to a cutting board and cut in half. Serve immediately. Serves 2

You can have your chocolate... and eat the box too!

Chuck (Charles) Siegel has been making chocolate in San Francisco since 1987. He uses only the finest ingredients, including some of the world's best chocolates, organic herbs, fruits and nuts as well as the freshest organic Straus cream and butter. Everything is made by hand in very small batches using traditional techniques, and all of the chocolates are shipped within three days of being created.

Charles Chocolates has created an Edible Chocolate Box Collection, which looks to good to eat. It includes; Fresh Orange & Lemon Marzipan Assortment, Fleur de Sel Caramel Assortment, The Spring Collection, and The Heart Collection.

Featured here is their Tea Collection created in collaboration with Teance, a specialty teahouse in Berkeley, California. The tea-infused chocolates flavors include: lichee, jasmine, Formosa oolong, osmanthus, and charcoal-fired oolong. Visit www.charleschocolates.com, to find out more about their Edible Chocolate Box Collection.

Latest Scoop...

Culinate Death by Chocolate Contest

Want to go to the Napa's Chocolate Festival? The Culinate Death by Chocolate Contest (www.culinate.com) is sending one reader, and one food blogger, on a trip to Napa Valley to attend the Copia Center's (www.copia.org) annual Death by Chocolate Festival on February 23, 2008. The festival features chocolate and wine tasting, demo by pastry chefs, and more.

We couldn't resist, we picked our favorites. Try their recipes and the winner's recipe featured in this issue.

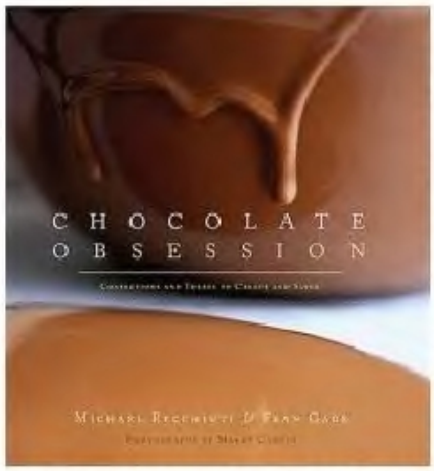
Top 10 Entries (Alphabetically)

1. 64 sq. ft kitchen
2. Always Order Dessert
3. **Coconut & Lime**
4. **Dessert First**
5. French Laundry at Home
6. Jumbo Empanadas
7. **Tartine Gourmande**
8. Not Eating Out In NY
9. Sugar Plum
10. **Tartelette**

What makes Kee's chocolates stand out?

Kee's Chocolates are handmade by Kee Ling Tong in her tiny shop nestled in SoHo among New York's charming boutiques and specialty markets. She uses fresh lychees, yuzu, lemongrass and injects her creme brulee truffles with custard she makes herself. Kee doesn't

add butter or sugar, allowing the quality of her products to speak for themselves. She also makes French macarons, its flavor includes: Rosewater Lychee, Kaffir Lime, Mint Mocha, Lavender, Sesame, Passion Fruit, Key Lime, and Raspberry.
Kee's Chocolates can only be purchased exclusively at her SoHo location, 80 Thompson Street, New York, NY 10012; 212-334-3284; **www.keeschocolates.com**



In **Chocolate Obsession**, Michael Recchiuti reveal his professional secrets and techniques. Written with Fran Gage (Bread and Chocolate; Sweet Quartet) the book discusses chocolate from bean to bar and goes on to offer detailed instructions for truffles, chocolate drinks and molded chocolates, including Michael's signature flavors. Also featured are recipes for such wonderful delicious treats as Chocolate Shortbread Cookies with Truffle Cream Filling, Double Dark Chocolate Soufflés, Rocky Recchiuti Brownies, and Gingerbread Cupcakes with a White Chocolate Lemon Topping. With more than 60 recipes and award-winning photography, this book will satisfy the most obsessive chocolate lover and make it possible for the amateur to achieve artistry. If you buy through recchiuti.com, Recchiuti will personally sign it.

Rocky Recchiuti Brownies

by Michael Recchiuti

Flavorless vegetable oil for the pan
5-1/2 ounces 100% unsweetened chocolate, coarsely chopped, divided
10 tablespoons unsalted butter with 82% butterfat, cut into 1-inch slices
2/3 cup unbleached all-purpose flour
1/2 teaspoon kosher salt
3 extra-large eggs, at room temperature
1 teaspoon pure vanilla extract, preferably Madagascar Bourbon
1-1/3 cups granulated cane sugar
1/3 cup walnut halves, roasted and roughly chopped
6 Vanilla Bean Marshmallows, cut into quarters

1. Preheat the oven to 325°F. Line the bottom of an 8-inch square baking pan with parchment paper and liberally coat the paper and the pan sides with flavorless vegetable oil.
2. Put 3 ounces of the chocolate and the butter in a medium stainless-steel bowl and set over a pot of simmering water. Heat, stirring occasionally, until the chocolate and butter melt and are fully combined and the mixture is smooth. Lift the bowl from the pot. Set aside.
3. Sift the flour and salt together into a bowl. In another bowl, combine the eggs and vanilla extract and whisk together by hand until blended. Whisk in the sugar.
4. Whisk the egg mixture into the chocolate. Add the flour and the remaining 2-½ ounces chocolate to the batter and, using a rubber spatula, mix well. Then mix in the walnuts.
5. Pour the batter into the prepared pan. Spread it evenly with a small offset spatula. Scatter the marshmallow pieces evenly over the surface and push them halfway into the batter. The tops should remain uncovered.
6. Bake on the middle shelf of the oven until the marshmallows are browned and a skewer inserted into the center of the brownie sheet comes out with some batter clinging to it, about 45 minutes. Let cool completely in the pan on a wire rack, then cover with plastic wrap and refrigerate until cold.
7. Run a table knife around the edge of the pan to loosen the sides of the brownie, and then slide the brownie, still on the paper, onto a work surface. Using a ruler to guide you and a sharp knife, cut into sixteen 2-inch squares. Store in an airtight container in the refrigerator for up to three weeks.

Our favorite chocolate recipes!

This recipe combine two of our favorites Nutella® and Macarons. So when I came across this recipe, I had to ask Helen, of Tartellete, if she could share it with us. Helen used the yolks to make the Creme au Nutella, however you can use the yolks to make pastry cream.

Nutella® (pronounced "new-tell-uh"), is a chocolate hazelnut spread, made from cocoa, hazelnuts, and skim milk. You can spread Nutella® on whole wheat, multigrain, or bakery breads, bagels, English Muffins, waffles, toast, or croissants, and enjoy for breakfast, lunch, or as a delicious afternoon snack. We at Desserts Magazine™ all agree that this creamy, chocolaty, nutty spread is delicious all by itself, but we suggest not to "double dip."

Macaron is a light, crispy, chewy French meringue cookie, that is moist in the center and filled with either flavored buttercream or ganache. In this recipe, the macarons are filled with chocolate ganache.

Macarons Vanille and Nutella
Recipe and Photograph by Helen of Tartellete, at tartelette.blogspot.com

For the shells:
120 gr. egg whites, divided
35 gr. sugar
150 gr. finely ground almonds
150 gr. powdered sugar
For the boiling syrup:
150 gr. sugar and 50 gr. water

1. Sift the ground almonds and powdered sugar. In a stand mixer, whip 60 gr. egg whites to soft peaks, add 35 gr. sugar.
2. In the meantime, in a saucepan on high heat bring the water and sugar for the syrup to 230 degrees F. on a candy thermometer. Slowly add the boiling syrup to the egg whites and continue to whip on medium - high speed until they are completely cooled and you have a shiny meringue (10-15 minutes).

3. Mix the remaining 60 gr. of egg whites and the sifted almond/sugar and carefully fold into the meringue. Fill a pastry bag fitted with a plain tip with the mixture and pipe macarons about 3 inches in diameter on parchment paper lined baking sheet. You can let them sit at room temperature for 20 minutes if desired. This is often done to assure those little feet at the bottom, but I found that I can skip this step with this recipe and still end up with the same result.
4. Bake at 320 degrees F for 15 minutes. Let cool.

For the Chocolate Nutella ganache:
1/2 cup heavy cream
3/4 cup dark chocolate, finely chopped
2 Tablesppons Nutella

Heat 1/2 cup of heavy cream to boiling point. Remove from heat and stir in 3/4 cup dark chocolate and 2 Tablespoons Nutella. Let stand 2 minutes. Stir until well incorporated. Refrigerate until of spreadable consistency. Fill the macarons shells ... and eat!

Creme Au Nutella
200 gr. dark chocolate(bittersweet)
1/4 cup Nutella
3 egg yolks
100 gr. sugar
3 cups heavy cream, divided
50 gr. powdered sugar

1. In a heavy saucepan, heat 2 cups of cream to boiling point. Remove from heat and stir the chocolate and Nutella. Let stand for a couple of minute. Stir until fully incorporated (like a ganache).
2. In a separate bowl, whisk the egg yolks with the sugar until pale. Slowly stir the chocolate mixture with the yolks and sugar. Return to the saucepan and cook over low heat until thickened, about 5 - 8 minutes, much like a pudding. Do not let this boil. Add the Nutella in the bottom of each glass or dish than pour the cream in glasses or dishes and refrigerate at least 2 hours.
3. When ready to serve, whip the remaining cup of cream with the powdered sugar until soft peaks form and divide among the glasses. Makes 6 servings.

Heart Of Darkness Cheesecake

This decadent chocolate cheesecake recipe is from the award-winning food blogger, Rachel Rappaport. She has been sharing her original mouth watering recipes, helpful cooking tips, and illustrated tutorials since 2004.

Recipes and Photograph by Rachel, of Coconut & Lime, at coconutandlime.com

Directions
Preheat oven to 250 degrees F.

For the crust:
1 1/2 cups of Intensely Dark Chocolate Icebox Cookie crumbs*
6 tablespoons of butter, melted and cooled slightly

Mix the crumbs and the butter until damp. Press firmly into the bottom of a 9 inch springform pan. Set aside.

For the cheesecake:
6 eggs
2 lbs cream cheese
1 lb sour cream
3 oz 85% dark chocolate, melted and cooled
2 cups sugar
2/3 cup cocoa powder
1 teaspoon vanilla extract

In a large bowl, slowly cream together the chocolate, cocoa, sugar, cream cheese and vanilla. Add the eggs and sour cream, mix thoroughly. Pour into prepared pan. Allow to sit 2 minutes, then tap the pan on the counter to encourage any air bubbles to come to the surface and burst. Bake 2 hours or until the surface is mostly set, the middle inch or so might still look not even less set, almost jiggly.

TIPS:
When you tap the side of the cheesecake pan with a handle of a spoon, the whole top will move like one semi solid piece, with the center (about 1-2 inches in circumference) being a little more wobbly than the edges.

Chill the cheesecake for at least 12 hours and preferably up to 24, before removing the cheesecake from the pan.

Intensely Dark Chocolate Icebox Cookies

These cookies are used to make the crust for the Heart of Darkness Cheesecake.

3/4 cup cocoa powder
3/4 cup flour
1/2 cup dark brown sugar
1/2 cup granulated sugar
1 tablespoon instant espresso powder, dissolved in 1 tablespoon water
4 tablespoons butter, at room temperature
1 teaspoon baking powder
1 teaspoon vanilla paste
1/4 teaspoon salt
2 eggs

TIPS:
Decorate the cookies by rolling the log of dough in coarse sugar or nonpareils before slicing.

You can actually keep the dough refrigerated for a week or so, slicing off as many cookies as you want to eat at a time.

Combine butter, sugars and vanilla and beat until fluffy. Add the espresso, eggs and mix. While the mixture is beating, add the cocoa, flour, baking powder and salt. Mix on until incorporated. Using a spatula, scrape the dough (it will be very thick and rather sticky) on a large piece of plastic wrap. Shape into a approximately 2 inch thick log. Wrap tightly in plastic wrap. Refrigerate the dough until it is firm (about 2 hours) or overnight*.

Preheat the oven to 350 degrees F. Line 2 cookie sheets with parchment paper. Unwrap the dough and cut into 1/4 inch slices using a serrated knife (a bread knife works well). If the dough begins to soften as you cut, return it to the refrigerator to chill until it is firm again, normally about 5-10 minutes. Arrange the slices on the cookie sheets about 1/2 inch apart. Bake about 12 minutes or until they are just starting to brown on the bottom and the sides are no longer shiny.

Yield: about 2 1/2 dozen cookies

WARNING!
This must be done a minimum of 2 hours before you want to bake the cookies. Combine butter, sugars and vanilla and beat until fluffy. Add the espresso, eggs and mix. While the mixture is beating, add the cocoa, flour, baking powder and salt. Mix on until incorporated. Using a spatula, scrape the dough (it will be very thick and rather sticky) on a large piece of plastic wrap. Shape into a approximately 2 inch thick log. Wrap tightly in plastic wrap. Refrigerate the dough until it is firm (about 2 hours) or overnight.

Chocolate Vietnamese Coffee Tart

Anita, of Desserts First, provided us with this rich, velvety smooth, sinful chocolate tart with an exotic hint of vietnamese coffee. She enjoys desserts as much as we do at Dessert Magazine. Her passion for baking can be seen throughout her site, with great desserts recipes and delightful narration that makes you want to try the recipe.

Recipe and Photograph by Anita Chu of **Desserts First,** at dessertsfirst.typepad.com
Makes about (8) 4" tarts or (1) 8" tart

For Cocoa Tart Shell
1/2 cup (113 grams) unsalted butter, room temperature
1 cup (113 grams) confectioners' sugar
1/4 teaspoon salt
1/4 cup (23 grams) cocoa powder
1/4 cup (23 grams) almond meal
1 1 /3 cups (203 grams) all-purpose flour
1 large egg

For the tart shells:

1. Place the butter, confectioners' sugar, salt, cocoa powder, almond meal, and flour into the bowl of a food processor. Process until the mixture resembles cornmeal.

2. Add the egg and process just until the dough comes together. Form the dough into a disk and wrap in plastic. Chill in refrigerator until firm, about 4 hours.

3. When you are ready to bake the tart shells, preheat the oven to 325 degrees F. Take the dough out the refrigerator (if it is very firm, you might need to let it warm up a little so you can work with it) and roll out on a floured surface to 1/8" thickness.

4. Place your tart pan or tart rings on a baking sheet lined with parchment paper or a Silpat.

5. Trim the dough into a circular shape(s) to make it easier to fit into the tart pan(s). Place the dough into the tart pan and press to fit to the sides.

6. Trim off any excess dough from the edges, and place baking sheet in the freezer for about 30 minutes to let the dough firm up. Line the tart pan(s) with parchment paper and fill with pie weights.

7. Bake the tart shells for about 15 minutes, remove pie weights and parchment paper, and bake about 5 minutes more until the tart shells are dry to the touch. Let tart shells cool completely on a wire rack. Turn the oven down to 275 degrees F for the ganache.

For Chocolate-Coffee Ganache:

12 ounces (340 grams) bittersweet chocolate, chopped into pieces
1 3/4 cups (392 grams) heavy cream
1/2 cup (113 grams) evaporated milk
1/3 cup (28 grams) Vietnamese or French roast coffee powder
1/2 teaspoon salt
2 large eggs
1/3 cup (65 grams) sweetened condensed milk

1. Place the chocolate into a large bowl and set aside. In a small saucepan, combine the cream, evaporated milk, coffee powder, and salt and bring to a simmer over low heat.

2. Pour the hot mixture through a sieve over the chocolate and whisk to combine. Add the eggs one at the time to the chocolate mixture and whisk to combine. Add in the condensed milk and whisk until the mixture is very smooth and shiny.

3. Pour the mixture into the cooled tart shells and bake in the oven for 15-20 minutes, rotating halfway through.

4. The tarts are done when the mixture appears set and does not jiggle independently in the middle. Let tarts cool on a rack and unmold to serve.

For Sweetened Condensed Milk Chantilly:

1/2 cup (114 grams) heavy cream
1 tablespoon sweetened condensed milk
1/8 teaspoon salt

Whisk the cream in a mixer until soft peaks form. Add in the condensed milk and salt and whisk just until medium peaks form - do not overwhip. Spoon some of the chantilly onto slices of the tart before serving.

Dark Chocolate Raspberry Cake

This recipe consists of a génoise-type dark chocolate cake as the base, topped with a layer of fresh raspberries and covered in a smooth chocolate mousse flavored with a hint of freshly grated ginger. Beatrice Peltre, the mastermind behind award-winning blog, **La Tartine Gourmande**, is kind enough to share this recipe with us. Bea, as she calls herself, is a French expatriot living in Boston. She writes about her experiences with food, and provides breathtaking photos and step-by-step recipes in English and French. Do not be intimidated by the look of this cake. This recipe is not difficult to make. Try it, you will not be disappointed.

Recipe and Photographs by Beatrice Peltre of **La Tartine Gourmande**, at latartinegourmande.com

Ingredients
(For a 7" to 8" in diameter cake, or 3" x 3"; individual ones)

For the Chocolate Cake:
2 2/3 oz dark chocolate, 64 % cocoa contents, Valrhona Manjari
1 Tbsp unsweetened cocoa (I used Scharffen Bergen)
3 large eggs
1.5 oz confectioner's sugar
1 tsp cornstarch

For the Chocolate-Ginger Mousse:
1 3/4 oz dark chocolate, 64 % cocoa, Valrhona Manjari
1/4 cup (minus 2 tsp) milk
1 gelatin sheet
1 tsp finely grated ginger root
2 Tbsp confectioner's sugar
1/2 cup (minus 1 Tbsp) cold heavy cream

Decoration and Fruits:
Fresh raspberries
Dark chocolate, 70% cocoa Valrhona de couverture, for the decoration
Unsweetened cocoa, to sprinkle

Directions:

To make the Raspberry Sauce:
Mix 5 1/4 oz fresh raspberries (or frozen) with 2 tsp lemon juice and 1.5 oz confectioner's sugar. Place in a fine sieve to remove the seeds. Set aside.

To make the chocolate cake:
1. Preheat oven to 350 degress F. Melt the chocolate in a double-boiler. Separate the whites from the egg yolks.

2. Beat the egg yolks with the sugar until white in color, then add the cocoa and cornstarch. Mix well before adding the melted chocolate.

3. Whip the egg whites firm with a pinch of salt and add them delicately to the chocolate batter. Pour in a mold covered with a sheet of parchment paper and bake at 350 degrees F oven for 15 minutes.

4. When baked, let rest and cool down on a rack. Take mold rings and cut chocolate cake rounds serving as the base.

5. Line the ring molds with cake strips. Place them on a baking sheet and add a chocolate cake basis in each mold. Arrange fresh raspberries on top, pointing up.

To make the chocolate-ginger mousse:

1. Heat the milk with the finely grated ginger. Add the confectioner's sugar and mix well. Keep warm.

2. Soak the gelatin in cold water for a few min and squeeze out the excess water. Add it to the milk and mix to dissolve.

3. Melt the chocolate using a double boiler. Pour the hot flavored milk into the chocolate, in 2 to 3 times, mixing well at each time.

4. Whip the cold heavy cream firm. Fold it gently into the chocolate batter.

5. Pour the mousse on top of the raspberries in each mold. Place in the fridge for 1 to 2 hours, or until the mousses are set.

6. When you are ready to serve, remove the ring molds carefully, then the cake strips.

7. Decorate with fresh raspberries and chocolate twirls. Sprinkle bitter cocoa on top and serve with the raspberry sauce.

Note: For 6 individual cakes, simply double all the quantities in the recipe.

Pain with Chocolate

Cathy, of Not Eating out in New York, is the **winner** of Culinate's Death by Chocolate blogging contest. She wil be going on a weekend trip to Napa to attend Copia Center's Chocolate Festival and a private tour of **Charles Chocolates**' factory.

Cathy blog about not eating out in New York. You can read more about why she is not eating out on her mission statement at www.noteatingoutinny.com, and each month she post a new "Reason of the Month" for not eating out. This is an easy, quick, affordable recipe that anyone can make with a few ingredients: leftover bread, milk and chocolate. It is layered with torned-up bread , dark rich chocolate pudding, broken chunks of dark chocolate, a douse of chocolate liqueur, and a hint of chile in the chocolate to spicy up your palate.

Recipe and Photographs by Cathy Erway, of Not Eating Out in New York
Makes 6-8 servings — yourself and a couple friends

about half a loaf of No-Knead Bread (or substitute any crusty bread), torn to roughly 1" pieces
1/2 cup chocolate liqueur (such as Go-diva)
2 oz dark chocolate, coarsely crushed or chopped
1/2-1 oz dark chocolate, shaved or finely chopped (for the topping)

For the pudding:
3 cups milk
1/2 cup sugar
4 oz bittersweet chocolate, such as Scharffen Berger (preferably 72%)
1 teaspoon vanilla
4 tablespoons corn starch
about 1 tablespoon dried chipotle pieces, seeds removed

1. Wrap the chipotle pieces in a cheesecloth and tie to close satchel. Fill a medium saucepan with the milk and add the satchel. Heat over medium-high until the milk just begins to froth around the edges (about 3-5 minutes), but do not let boil. Turn off heat, cover and let steep

for 30 minutes. Uncover, remove the satchel and discard.

2. Meanwhile, combine the sugar and cornstarch in a mixing bowl and place it atop a pot of boiling water.

3. Break the 4 oz of chocolate into squares and add to the bowl. Gradually add the milk, stirring constantly. Continue stirring until mixture is smooth and slightly thickened (8-10 minutes). Use a wire whisk to gently break up any lumps. The pudding mixture should never come to a boil. Cover and cook for another 10-12 minutes, uncovering to stir or gently whisk occasionally. Remove from heat and let cool.

4. Begin layering the dessert (for presentation purposes, it's best to use a large, round glass dessert bowl). Spread about one-third of the bread pieces on the bottom of the bowl. Sprinkle on one-third of the chocolate liqueur. Spread on a thick layer of one-third of the pudding. Top with one-third of the coarse chocolate chunks. Repeat process twice. Add the shaved or finely chopped chocolate on top. Cover and chill for at least 30 minutes before serving.

"Charles" and the Chocolate Factory

There's nothing quite so heavenly as breathing in the perfumed air of chocolate! If you are ever in San Francisco, take a tour at Charles Chocolates' factory. Much like the restaurant industry created a deeper understanding and appreciation for food when they began having open kitchens, Charles Chocolates offers an extremely special, intimate, and comprehensive view into their "open chocolate factory".

Their tour aims to "de-mystify the art of making chocolate" by providing a full view into their kitchen. You will be able to watch their chocolatiers make the chocolates from start to finish, hence gaining deeper and richer understanding of how their chocolates are made. Every time you visit Charles Chocolates, you'll likely see something different. The tour ends with an interactive question and answer session. After the tour, enjoy a hot chocolate and their confections at their Chocolate Bar.

You can reserve a reservation online, by emailing events@charleschocolates.com or calling 510.652.4412 x311 with your name, number of people in your party, desired tour date and time.You will receive a confirmation of your reservation. They also provide Private Tours and Events. www.charleschocolate.com

Chocolate Truffles

This classic truffles are made from a simple bittersweet ganache. Use the best quality chocolate you can afford.

Truffle Base
1-1/4 cups heavy whipping cream
9 ounces high-quality bittersweet chocolate (70% cocoa), chopped, divided

1. Bring cream to simmer in heavy small saucepan. Remove from heat; cool to lukewarm, 10 minutes.

2. Meanwhile, stir 7 ounces chocolate in metal bowl over saucepan of simmering water until smooth. Remove from heat. Add 2 ounces chocolate; stir until smooth. Stir in cream. Chill truffle base until firm enough to roll, about 3 hours.

3. Line rimmed baking sheet with waxed paper. Roll 2 teaspoons truffle base between fingertips into ball. Transfer to prepared sheet. Repeat with remaining truffle base. Chill until firm, about 1 hour.

Chocolate Coating
8 ounces high-quality bittersweet chocolate (70% cocoa), chopped
Unsweetened cocoa powder

1. Line another rimmed baking sheet with waxed paper. Stir chocolate in metal bowl over saucepan of simmering water just until melted. Remove from heat. Cool slightly.

2. Scoop some of warm (not hot) melted chocolate into palm of hand. Place 1 chilled truffle in hand and roll in palm to coat.

3. Transfer to prepared sheet. Repeat with remaining melted chocolate and truffles, rewarming chocolate if necessary.

4. Roll in cocoa powder. Chill until firm, about 1 hour. Can be made 1 week ahead. Store in airtight container and keep chilled. Let stand at room temperature 1 hour before serving. Makes 30 Truffles.

— Jamie Lee

Chocolate Molten Lava Cake

These mini chocolate cakes are great for parties because they can be completely assembled the day before and then quickly baked before serving, for the "ooze" factor.

1 1/2 sticks butter, cut in small pieces
6 ounces baking chocolate
3 large eggs
1 cup sugar
1/4 cup cornstarch
1 teaspoon vanilla extract
1/2 teaspoon salt

1. In a double boiler, melt chocolate and butter, set aside. Spray six 6-ounce ramekins or muffin pan with cooking spray. In a large mixing bowl, whisk together eggs, sugar, cornstarch, vanilla and salt.

2.. Slowly stir the melted chocolate into the egg mixture until thoroughly combined.

3. Pour the mixture evenly into the ramekins. Cover the ramekins and refrigerate for at least 2 hours or overnight.

4. Preheat oven to 350 degrees F. Bake for 15 to 20 minutes. They will be done when the outside has risen slightly above the sides of the ramekins and the center is still soft.

5. Unmold the cakes. Place each cake on a plate and serve with vanilla ice cream or a dollop of whipped cream. Makes 6 servings.

— Jamie Lee

Chocolate Soufflés

These Chocolate Soufflés, served with a thick, creamy caramel sauce poured directly inside, are sure to garner many applauses.

Caramel Anglaise
3 large egg yolks
1 cup sugar
1/2 cup whole milk
1 cup heavy cream
1/8 teaspoon fresh lemon juice

1. Prepare an ice-water bath. Whisk together yolks and 1/4 cup sugar in a medium bowl. Bring milk and 1/2 cup cream to a simmer in a medium saucepan. Pour one-third of the hot milk mixture into yolk mixture, whisking until combined.

2. Pour yolk mixture back into pan. Cook over medium heat, stirring, until mixture coats the back of a spoon, 6 to 7 minutes. Transfer pan to ice-water bath, and let the creme anglaise cool completely.

3. Put 3/4 cup sugar, 1/4 cup water, and the lemon juice into a medium saucepan over high heat. Bring to a boil, without stirring, and cook until caramel turns dark amber. Remove from heat, and stir in the remaining 1/2 cup cream.

4. Whisk together creme anglaise and caramel in a medium bowl, and set aside.

Chocolate Soufflés
1/2 cup (1/2 stick) unsalted butter, softened
1/2 cup plus 2 tablespoons granulated sugar, plus more for dusting
1 1/2 cups whole milk
6 large eggs, separated, plus 2 large egg whites, all at room temperature
1/4 cup all-purpose flour
8 ounces bittersweet chocolate, melted
1 teaspoon pure vanilla extract
1/8 teaspoon salt

1. Preheat oven to 400 degrees F with the rack in lower third. Place six 10-ounce ramekins on a rimmed baking sheet. Brush inside ramekins with butter. Dust with sugar, and tap out excess. Using kitchen twine, secure a strip of parchment paper around each ramekin so that parchment extends 3 inches above rim. Chill in freezer 15 minutes (up to overnight).

2. Bring milk almost to a simmer in a medium saucepan over medium heat. Remove from heat; set aside.

3. Put 1/2 cup sugar and the egg yolks into the bowl of an electric mixer fitted with the whisk attachment. Beat on high speed until pale, 3 to 4 minutes. Reduce speed to low; beat in flour. Add about one-third of the hot milk in a slow, steady stream, beating until just combined.

4. Pour yolk mixture back into pan with the remaining milk. Bring mixture to a simmer over medium heat, and cook, stirring constantly, until thick, about 2 minutes. Transfer to a large bowl. Stir in chocolate, vanilla, and 1/8 teaspoon salt. The soufflé base can be made a day ahead and refrigerated, covered, until ready to bake the soufflés.

5. Put egg whites and a pinch of salt into a large copper bowl. Using a balloon whisk, beat until foamy. (Alternatively, beat egg whites and a pinch of cream of tartar instead of the salt in the bowl of the electric mixer fitted with the whisk attachment.) Add 1 tablespoon sugar, and beat until soft peaks form. Add remaining tablespoon sugar, and beat until stiff peaks form.

6. Using a rubber spatula, fold one-third of the egg whites into chocolate mixture. Gradually fold in remaining egg whites. Carefully pour batter into prepared ramekins on baking sheet, filling to just below rims. Bake 10 minutes. Reduce heat to 375 degrees. Bake until set, about 15 minutes. Remove parchment. Poke a hole in top of each, and pour in caramel creme anglaise. Serve immediately.

— Beatrice Simmons

White Chocolate Creme Brulee

Who would have guessed that the combination of a few simple kitchen staples could transform into such an utterly delicious simple dessert? Invest in one of the popular mini torches made especially for the home cook, making the crackled sugar topping is easy with this kitchen tool. Feel like a pastry chef and demostrate it for your guests, or let them take turns caramelizing their own custard as part of the fun.

4 egg yolks
1/3 cup plus 4 teaspoons sugar
2 cups heavy whipping cream
4 ounces good-quality white chocolate (such as Lindt or Ghirardelli), finely chopped
1/2 teaspoon pure vanilla extract
Pinch of salt
Raspberries, for garnish (optional)
Sprigs of fresh mint, for garnish (optional)

1. Adjust oven rack to lower-middle position and heat oven to 300 degrees F.

2. Combine 1 cup cream, sugar, and salt in small saucepan and bring the mixture to a slight boil over medium heat, stirring occasionally to ensure that sugar dissolves. Add the white chocolate to the cream. Remove the saucepan from the heat and whisk the mixture until the white chocolate has melted. Meanwhile, place kitchen towel in bottom of baking dish or roasting pan and arrange four ramekins (or shallow fluted dishes) on towel. Bring kettle or saucepan of water to boil over high heat.

3. After cream has cooled slightly, stir in remaining 1 cup cream to cool down mixture further. Whisk yolks in medium bowl until broken up and combined. Whisk in vanilla extract and about 1/4 cup cream mixture into yolks until loosened and combined; repeat with another 1/4 cup cream. Add remaining cream and whisk until evenly colored and thoroughly combined. Strain through fine-mesh strainer into a pitcher or a clean medium bowl; discard solids in strainer. Pour or ladle mixture into ramekins, dividing it evenly among them.

4. Carefully place baking dish with ramekins on oven rack; pour boiling water into dish, taking care not to splash water into ramekins, until water reaches two-thirds height of ramekins. Bake until centers of custards are just barely set and are no longer sloshy, 30 to 40 minutes. Begin checking about 5 minutes before recommended time.

5. Transfer ramekins to wire rack; cool to room temperature, about 2 hours. Set ramekins on rimmed baking sheet, cover tightly with plastic wrap, and refrigerate until cold, at least 4 hours or up to 4 days.

6. Uncover ramekins; if condensation has collected on custards, place paper towel on surface to soak up moisture. Sprinkle each with about 1 teaspoon turbinado sugar (1 1/2 teaspoons for shallow fluted dishes); tilt and tap ramekin for even coverage. Ignite torch and caramelize sugar. If you don't have a torch, place under the broiler until sugar caramelize. Refrigerate ramekins, uncovered, to re-chill, 30 to 45 minutes. Garnish each ramekin with raspberries and mint sprig. Serve. Makes 4 servings.

— Beatrice Simmons

Who...
Won the World Nutella Day Contest?!?

Sara from Ms. Adventures in Italy (msadventuresinitaly.com/blog), and Michelle from Bleeding Espresso (bleedingespresso.com) (and Shelley from At Home in Rome, in spirit) declared February 5th 2008 "World Nutella Day," (a recipe contest) to get people to be creative and (most importantly) to eat Nutella.

The 2008 winners are: Susan Filson, of **Sticky, Gooey, Creamy Chewy** (stickygooeycreamychewy.blogspot.com) who created the Triple Chocolate Nutella Semifreddo (Sara, Ms. Adventures in Italy's World Nutella Day 2008 - Round-up Part 1).

Paola Westbeek, of **In My Life** (inmylife-paola.blogspot.com). She created the Nutty Nutella Buns with Tia Maria Glaze (Bleeding Espresso's World Nutella Day 2008 Round-up Part 2).

Sogooditshouldbeillegal Triple Chocolate Nutella Semifreddo

Recipe and photograph by Susan, of Sticky, Gooey, Creamy, Chewy (World Nutella Day 2008 - Round-up Part 1 Winner)

4 large eggs
1/4 cup granulated sugar
1 13 ounce jar Nutella
1 cup heavy cream, whipped to soft peaks
1 tbsp chocolate liqueur (I used Godiva)
3 oz. each of your fave bittersweet, milk and white chocolate, chopped into small chunks
1/2 cup plus 1/4 cup roasted pistachio nuts, coarsely chopped and divided
2 oz each bittersweet chocolate, milk chocolate and white chocolate, melted and divided

1. Line a mold of your choice with plastic wrap, taking care to leave about a 3 inch length hanging over the edge.

2. Heat Nutella in the microwave for about 10-15 seconds to soften it up. Set aside.

3. Place eggs and sugar in the bowl of an electric mixer. Place mixing bowl over a pot of simmering water and whisk until the eggs are warm, about 2 minutes.

4. Add the Nutella and the chocolate liqueur to the egg mixture and mix on low speed until blended. Gently fold in the whipped cream, chocolate chunks and 1/2 cup chopped nuts. Scrape mixture into into the mold and spread evenly. Cover top of mold with plastic wrap and freeze for at least 8 hours or overnight.

5. To serve, lift the the semifreddo out of the mold using the plastic wrap overhang. If the terrine sticks, place the mold on a dish towel soaked in very hot water for a minute or two. This should soften the it a bit and make it easier to unmold.

6. Sprinkle the 1/4 cup of nuts on top. Melt the remainder of the chocolate by heating each kind separately in the microwave for 20-30 seconds. Let it rest for a few seconds and stir. Drizzle the melted chocolates over the top of the semifreddo.

7. Cut the semifreddo into 1 inch slices and serve on your prettiest dessert plates. Try not to let your eyes roll back into your head when you take that first bite.

Nutty Nutella Buns with Tia Maria Glaze

Recipe and photograph by Paola, of In My Life (World Nutella Day 2008 Round-up Part 2 Winner)
Makes approximately 12 buns

For the dough:
250 ml full- fat milk
100g butter
1/2 teaspoon vanilla extract
2 eggs, beaten
550g flour, plus extra for the kneading and rolling
2 packets (7g each) active dry yeast
80g caster sugar
1/2 teaspoon cinnamon
pinch of salt

For the filling:
350g Nutella
75g chopped hazelnuts
110g chopped walnuts

For the egg wash:
1 egg, beaten
2 Tablespoons milk

For the glaze:
150g icing sugar
3 Tablespoons Tia Maria

1. In a small pan, heat the milk and the butter until the butter is melted. Take the pan off the heat, add the vanilla and let cool to lukewarm. Whisk in the beaten eggs.

2. In a big bowl, mix the flour, yeast, sugar, cinnamon and salt.

3. Add the cooled milk mixture to the dry ingredients and mix well with a floured wooden spoon. Flour your hands and dig into the bowl, kneading the dough inside the bowl. The dough will be sticky, so keep your hands well- floured!

4. Transfer the dough to a well- floured surface and knead it there for a further five minutes, sprinkling with more flour if necessary. Form the dough into a ball.

5. Wash out your bowl with hot water, dry it and sprinkle some flour both in the bowl and on your dough. Return the dough to the bowl, cover the bowl with plastic wrap and a tea cloth. Set the bowl in a warm place. I usually put mine in a sunny window next to the heater, and I even place the bowl on top of a cushion! Dough needs to be loved, you see. Allow the dough to rise for 1 hour.

6. Punch down your dough and knead it for about a minute. Roll it out on a well-

floured surface to a rectangle of about 27 X 45cm. It should be about 1cm thick.

7. Spread the Nutella evenly over the dough and sprinkle with the chopped nuts. It takes quite a bit of effort to spread the Nutella! I did this with a the help of a knife, and with my fingers!

8. Roll the dough from the long side and slice it into pieces of 4cm.

9. Line a 26 X 37 rectangular baking pan with baking paper and place the buns in the pan leaving enough space for the dough to rise (about 1/2 cm apart). Cover the pan with plastic wrap and the tea towel. Allow the buns to rise an additional 30 minutes.

10. Preheat the oven to 200C. Make an egg wash by whisking the egg with the milk. Brush this over the rolls and bake in the oven for 30 minutes. Check half way through to see if they are not getting too brown. Cover wth foil if necessary!

11. Remove the rolls from the baking pan by lifting them up with the baking paper. Set them on a rack (baking paper and all) to cool slightly.

12. Make the glaze by whisking the sugar with the Tia Maria. Drizzle the glaze over the buns. Try to stop yourself from eating the whole lot!

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